

THE FRENCH LAUNDRY

TASTING OF VEGETABLES | 7 SEPTEMBER 2016

GOLDEN TOMATO "GAZPACHO"
Whipped Straus Yogurt and "Piment d'Espelette"

"SALADE VERTE"
*Marinated Green Zebra Tomatoes, Castelvetrano Olives, Brokaw Avocado
and Garden Cucumber Emulsion*

SLOW COOKED GLOBE ARTICHOKEs
*Glazed Sunchokes, Garden Sunflower Sprouts
and Brown Butter-Meyer Lemon "Bouillon"*

SOFT BOILED BANTAM HEN EGG
*La Ratte Potato Purée, Chanterelle Mushrooms, "Pommes Maxim's"
and "Crème de Champignons"*

TOMATO VINE "AGNOLOTTI"
Kettle Garlic Chips, Fino Verde Basil, Roasted Tomato Butter and "Bleu d'Auvergne"

PRESERVED GARDEN CABBAGE "PIEROGI"
French Green Lentils and "Beurre de Choucroute"

"BURRATA"
*Preserved Garden Peppers, Celery Branch Salad
and "Pain de Campagne"*

ASSORTMENT OF DESSERTS
Fruit, Ice Cream, Chocolate and Candies

PRIX FIXE 310.00 | SERVICE INCLUDED